



I crack my shit up.



standuponit
 **standuponit**

<https://standuponit.livejournal.com/2010-03-25> 18:25:00

MOOD: 😄 amused

MUSIC: Drive-By Truckers - Goddamned Lonely Love

Crappy day, needed comfort food, supplies and spoons were limited.

Solution: hamburger gravy, or, as Mom used to call it "Trailer-trash haute cuisine." (We were a step or two down from trailer-trash; that was social climbing.)

Except by the time I was done with it, it involved a bison-burger base in a gravy with fresh parsley and red wine, and I'll be serving it over couscous with artichoke hearts and roasted red pepper strips.

What?

The artichoke hearts were frozen.

TAGS: [food](#), [mom](#)



This looks like a good idea.

...

This.

...

Little guy's not bad.

Gotta teach RHex to smear.

26 comments




 **trollcatz**

[March 25 2010, 22:35:30 UTC](#)

[COLLAPSE](#)

You are the Airstream of trailer trash, bro. The model with the sundeck on top. <3



 [standuponit](#)

[March 25 2010, 22:56:27 UTC](#) [COLLAPSE](#)

It's really pretty good. I will bring you the leftovers tomorrow.



 [trollcatz](#)

[March 26 2010, 00:14:08 UTC](#) [COLLAPSE](#)

Leftovers? Are you feeling okay?



 [standuponit](#)

[March 26 2010, 01:37:09 UTC](#) [COLLAPSE](#)

After this morning you have to ask?

Besides, I made a lot.



What, no mushrooms?

 [ace_cub_reportr](#)

[March 25 2010, 22:49:47 UTC](#) [COLLAPSE](#)

My mom made that too. Only with mashed potatoes, and without the bison.



Re: What, no mushrooms?

 [jadegirl](#)

[March 25 2010, 22:57:55 UTC](#) [COLLAPSE](#)

That's how my dad makes it. He calls it "Chase Around the Pan". (I have no idea why.)

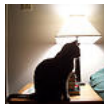


Re: What, no mushrooms?

 [standuponit](#)

[March 25 2010, 22:58:04 UTC](#) [COLLAPSE](#)

That was my mom's version, too.



 [txanne](#)

[March 25 2010, 22:54:52 UTC](#) [COLLAPSE](#)

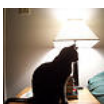
That sounds really good.



 [standuponit](#)

[March 25 2010, 22:59:17 UTC](#) [COLLAPSE](#)

I would send you some, but it won't be good by then.



 [txanne](#)

[March 26 2010, 01:51:49 UTC](#) [COLLAPSE](#)


The inspiration will never stale!

 keridwen

March 25 2010, 23:19:25 UTC COLLAPSE

I only want a "Like" button occasionally when on LJ...but this definitely qualifies.


That sounds awesome.

 artemishi

March 25 2010, 23:28:57 UTC COLLAPSE

Is being a gourmand a compulsion, or what?



 standuponit

March 26 2010, 01:38:49 UTC COLLAPSE

A gourmand is a glutton, and based on my jeans size, I don't think I'm eating more than I need.

 artemishi


March 26 2010, 18:39:25 UTC COLLAPSE

Ah, sorry, 'gourmand' should have been 'gourmet'. :)

 lady_puck9999

March 26 2010, 00:03:13 UTC COLLAPSE

Now I have a yen to make gravy...

 zxhrue

March 26 2010, 00:22:26 UTC COLLAPSE

sounds vaguely reminiscent of some home food I used to eat.

The artichoke hearts were frozen.

trader joe's?



 standuponit

March 26 2010, 01:39:26 UTC COLLAPSE

Nope.




 themassembler

March 26 2010, 01:15:01 UTC COLLAPSE

I find canned artichoke hearts to have a more "comfort food" texture, when I really need it.



 [standuponit](#)

[March 26 2010, 01:39:57 UTC](#) [COLLAPSE](#)

Those are for salad!



[rikibeth](#)

[March 26 2010, 02:33:40 UTC](#) [COLLAPSE](#)

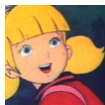
Only if they're marinated!



[thefacebreaker](#)

[March 26 2010, 14:35:45 UTC](#) [COLLAPSE](#)

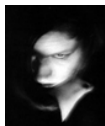
Mmmmmm..... salad..... [/Homer Simpson]



[jennygadget](#)

[March 26 2010, 01:26:45 UTC](#) [COLLAPSE](#)

you had me at "artichoke hearts" - frozen or not.



[kayjayoh](#)

[March 26 2010, 01:50:12 UTC](#) [COLLAPSE](#)

I grew up with something *like* hamburger gravy, though entirely different. My cheap, trashy comfort food is chipped beef on toast, aka "Shit on a Shingle" or "SOS." (Staring Buddig, the cheapest sliced meat there is.)

Sadly, as much as I drool for artichoke hearts, I bet they would wither and die of shame in SOS.



[magpie49](#)

[March 26 2010, 04:50:12 UTC](#) [COLLAPSE](#)

I wonder if my kids remember Glorp with any fondness. That's what ~they~ called it. I'm not really sure where the name originated, but:

Hamburger meat cooked in the frypan, spices and flour cooked in the fat, add tomato paste and water to make sauce/gravy, and serve mixed into elbow macaroni.



[eljefe](#)

[March 26 2010, 06:22:08 UTC](#) [COLLAPSE](#)

Have you tried porcupine balls? Same sorta thing, but the ground meat is rolled into balls with rice mixed in.



[ashnistrke](#)

[March 26 2010, 17:24:49 UTC](#) [COLLAPSE](#)

Mmm. You know, I have all that stuff in the house right now. But I have to make actual burgers tonight, because otherwise the buns will go bad over Passover.

I hope your day improves. After a meal like that, you've certainly earned it!

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